

Rose in Vale Grand Wedding Breakfast

We have designed this menu for those who are real foodies! Every dish is home-made using the finest local ingredients wherever possible. We can tailor each menu to your requirements, we have produced totally vegetarian wedding breakfasts or seasonal wedding breakfasts to name just a couple!

You can choose four choices of Starter, Main Course and Dessert, especially for the main course a suggested theme would be red meat, white meat, fish and a vegetarian dish.

You will have to ask your guests to pre-order their food but we have an easy way of helping you in recording their choices.

Starters - Soups

Courgette and Rosemary Soup with Parmesan and homemade Bread Rolls

Roasted Tomato and Basil Soup with homemade Bread Rolls

Leek and Potato Soup with homemade Bread Rolls

French Onion Soup with Cheese Croutons

Lightly Spiced Butternut Squash Soup with homemade Bread Rolls

Other Starters

Salmon Gravavlax with Beetroot and Potato Mousse

Chicken Liver Parfait in Truffle Butter with homemade Chutney

Homemade Fishcakes on Dressed Leaves with Mango and Chilli Salsa

Prawn Cocktail with homemade Brown Bread and Butter

Brown Crab Bavarois with Pickled Fennel, Dressed White Crab and Dill and Sea Salt Flatbreads

Mixed Melon and Parma Ham Salad with Clementine Sorbet

Chicken and Smoked Bacon Caesar Salad with soft boiled Hen's Egg

Fresh Moules Mariniere with warm crusty homemade Bread.

Sweet Chilli Tiger Prawns served on a bed of Rocket with a Sweet Chilli Sauce.

Farmhouse Terrine, Piccalilli and homemade Brioche

Spiced Beef Carpaccio with Horseradish Mousse and Rocket

Main Course

Beef Wellington, Rosti Potato, seasonal Greens and a Red Wine Jus

Confit Pork Belly with Pomme Puree, Pickled Carrots and a Wholegrain Mustard Jus

Roast Leg of Lamb with Red Cabbage, Minted Mashed Potato and a Redcurrant Jus

Roast Chicken Breast with Wild Mushroom Risotto, crispy Prosciutto and Parmesan

Baked Cod Fillet with a Parmesan Herb Crust, Lemon New Potatoes and an Olive Tapenade

Crispy Skin Sea Bass with a Nicoise Salad, Pickled Fennel and Rocket Oil

Pan fried Whole Lemon Sole with Lemon Caper Butter Sauce and Seasonal Vegetables

Caramelised Onion Tart, Gevrik Goats Cheese and Salad (v)

Mediterranean Vegetable and Goat's Cheese Terrine with New Potatoes, Pesto and Balsamic (v)

Curried Vegetable Samosa with roasted Aubergine Puree and an Onion and Carrot Bhaji (v)

Desserts

Mixed Fruit Salad with Elderflower Sorbet

Sticky Toffee Pudding with Toffee Sauce, Cornish Clotted Cream and Ice Cream

Sharp Lemon Tart with Blackberry Sorbet and Lemon Gel

Chocolate Delice with Poached Cherries and a warm Cherry Jelly

Selection of West Country Cheeses with homemade Chutney and Oat Cakes

Strawberry Eton Mess with Chantilly Cream and Mixed Berries

Chocolate Nemesis with Strawberry Parfait, Honeycomb and White Chocolate Mousse

Vanilla Panna Cotta with Peach Textures

To Finish

Coffee and Wedding Cake (provided by the Bride and Groom)